



CRAIGMONIE

Christmas
2018

Booking Form

- *Festive Lunch
- *Christmas Cracker Lunch
- Festive Dinner
- Party Nights
- Christmas Day
- Highland Hogmanay Gala Dinner

Date of Event:.....

Contact Name:.....

Company:.....

Address:

.....

Daytime Tel. No.

Attending:.....adults.....children (under 12 yrs)

I enclose £10.00 p.p. (non refundable) Deposit £.....

Booking Date:.....2018

I have read and understood the Terms & Conditions (below)

*Festive & Cracker Lunches £5 deposit required.

Terms & Conditions

Places are limited so please book early to avoid disappointment. To reserve your table, please telephone: 01463 231649. A non-refundable deposit is required to confirm a booking. The Booking Form and Deposit should be sent to the hotel within 7 days of making your initial telephone reservation. We regret that we cannot hold reservations which are NOT CONFIRMED within the stated 7 day period. Full and final payment must be received 21 days prior to event. Once final payment has been received, it is non-refundable or transferable should numbers be less. Children are classified between 5-11yrs. Children under 5 years are free. Please do not send cash in the post. Make cheques payable to: The Craigmonie Hotel.

Costs include VAT at 20%

Craigmonie Hotel & Leisure Ltd, 9 Annfield Road, Inverness, IV2 3HX
Tel: 01463 231649 Fax: 01463 233720 reception@craigmoniehotel.co.uk
www.craigmoniehotelinverness.co.uk

Christmas Cracker Lunch

Homemade Roasted Red Pepper & Tomato Soup

Craigmonie Roast Turkey
Served with seasonal trimmings & cranberry sauce

Aubergine & Zucchini Pappardelle
Bound in a tomato ragu

Christmas Pudding
Served with a brandy sauce

Pear & Butterscotch Pavlova

Coffee & Hot Mince Pies (£1.50 Supplement)

£10.00 per person

Available from 1st-23rd December

Take a Break

Why not stay the night?

Take advantages of our discounted accommodation rates.
Excludes Hogmanay.

B&B from £27.50 per person
based on 2 people sharing a standard double/twin room.

Rooms available throughout December

Rooms are subject to availability

Festive Lunch Menu

Chef's Chicken Liver Pâté
Caramelised red onion & Melba toast

Roasted Red Pepper & Tomato Soup

Smoked Mackerel Salad
With a beetroot puree & grain mustard mayonnaise

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Craigmonie Roast Turkey
along side seasonal trimmings & cranberry sauce

Roast Aberdeen Angus Beef
Served with a Drambuie sauce

Parmesan Crusted Fillet of Haddock
With a red pepper coulis, green beans & herb mash

Sundried Tomato & Fresh Basil Risotto
Topped with Roasted zucchini & pepper

* * *

Homemade Mince Pie Cheesecake

Ice Cream Fudge Sundae
Sprinkled with chopped nuts

Chefs Own Poached Pear Pavlova

2 Course £16.00 per person

3 Course £19.00 per person

Including Tea, Coffee & Hot Mince Pies

Available from 1st-30th December
Excludes 24th, 25th & 26th

Festive Dinner Menu

Homemade Roasted Red Pepper & Tomato Soup

Deep Fried Goats Cheese
Served with a beetroot puree & rocket salad

Smooth Chicken Liver Pâté
Orange & cranberry chutney & toasted bruschetta

* * *

Traditional Roast Turkey
Served with seasonal trimmings & cranberry sauce

Roast Aberdeen Angus Beef
With a mushroom & Drambuie sauce

Fillet of Salmon
Topped with a parmesan crust and served with a red pepper coulis & herb mash

Sundried Tomato & Fresh Basil Risotto
Topped with zucchini & red pepper

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Christmas Pudding
Served with a brandy sauce

Fruits of the Forest Pavlova

Homemade Vanilla Cheesecake
topped with a Cranberry compote

Selection of Chilled Scottish Cheese
With savoury biscuits and a grape chutney

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Coffee & Hot Mince Pies

2 Course £22.00 per person

3 Course £28.00 per person

Available from 1st-30th December
Excludes 24th, 25th & 26th

Party Night Menu

Come along with some friends or work colleagues for a fun filled night of food, drinks, dancing & party games with prizes! Music & entertainment provided by the amazing Chris Ross from Starlight Entertainment.

Homemade Roasted Red Pepper & Tomato Soup

Chilled Garlic & Mushroom Bruschetta
With a rocket salad & balsamic glaze

Chef's Chicken & Bacon Terrine
Red onion chutney

Traditional Roast Turkey
Served with seasonal trimmings & cranberry sauce

Roast Aberdeen Angus Beef
With a red wine jus

Parmesan Crusted Fillet of Salmon
Served with a red pepper coulis

Sundried Tomato & Fresh Basil Risotto
Topped with roasted pepper & zucchini

Christmas Pudding
Served with a brandy sauce

Raspberry & Drambuie Pavlova
Drizzled with a fruit coulis

Homemade Vanilla Cheesecake
Topped with a cranberry compote

Coffee & Hot Mince Pies

30th Nov 1st Dec £27.50 per person
7th & 8th, 14th, 15th, 21st & 22nd December £35.00 per person

Christmas Day Lunch

Smoked Salmon & Prawn Fishcake
With a spicy mango salsa & pea puree

Homemade Game Terrine
With toasted bruschetta & caramelised red onion

Goats Cheese, Walnut & Pear Salad
Bound with a honey dressing

Deep Fried Breaded Brie
Served with a homemade cranberry compote

Trio of Sorbet
Garnished with a fruit coulis & fresh berries

Roasted Parsnip Soup

Cream of Chicken & Thyme Soup

Traditional Craigmonie Roast Turkey
Served with seasonal trimmings & cranberry sauce

Medallions of Aberdeen Angus Beef
Topped with a Café de Paris butter

Fillet of Red Snapper
Topped with a garlic & herb crust
Served with a red pepper coulis & herb mash

Pan Fried Duck Breast
With a plum & orange compote
Served with a redcurrant & port jus

Homemade Nut Roast
Served with a mushroom gravy

All Served with Seasonal Vegetables & Potatoes

Christmas Pudding
Served with a warm brandy sauce

Selection of Homemade Desserts

Scottish Cheese Selection

Coffee & Hot Mince Pies

£62.50 per person

Highland Hogmanay Gala Dinner

Trio of Puddings
Haggis, White Pudding & Black Pudding Bon Bons
Served with a honey & grain mustard dressing

Roasted Carrot & Orange Soup

Fillet of Angus Beef
Served with caramelised shallots & red wine sauce

Fillet of Rainbow Trout
With a lobster bisque sauce & fresh dill

Smoked Applewood & Red Onion Souffle
Served in a filo pastry parcel

Trio of Homemade Desserts

Coffee & Homemade Tablet

Midnight Buffet
Haggis, neeps & tatties

No one does Hogmanay quite like the Highlands. Enjoy a Festive Cocktail on arrival followed by a 4 course meal & party into the "Wee Hours"

Have a dram at the bells and watch a BBC live link to Edinburgh Castle to watch the clock strike midnight!
Dinner, Bed & Breakfast packages available for Hogmanay.

£69.00 per person